

POTICA – WALNUT CAKE



Potica is a Slovenian traditional walnut cake with the longest history. We are happy to share a recipe to make in your own home and enjoy every single bite of it.

Since we are talking about a dish with a long tradition and has been prepared by the whole family, we would invite you to enjoy making it in a friendly environment with a little help of a professional gran.

The recipe was passed on from generation to generation and every house has its own diverse secret recipe.

Let's roll up the sleeves and put the hands in the yummy ingredients.

Ingredients for the dough:

- 1 kg plain flour
- 30 g yeast
- 3-4 egg yolks
- 300 ml lukewarm milk
- 120 g butter
- 1 teaspoon salt
- 2 tablespoons sugar
- butter for the mould

Ingredients for the filling:

- 600–700 g walnuts
- 200 g honey
- 50 g sugar
- 100–200 ml milk
- 1 egg
- ground cinnamon
- rum or home-made brandy



Making the dough:

The first thing you have to be careful about is to prepare the dough in a warm room. Start with mixing and stirring the flour with a teaspoon of salt, stir the yeast with a teaspoon of sugar, 2 tablespoons of flour and 200 ml of lukewarm milk and leave it in a warm place to rise.

Play with the dough. Make a hole in the middle of the flour, add whisked eggs, yeast, melted butter and sugar into the hole. While stirring add the lukewarm milk.

Beat the dough for 15 minutes or until bubbles appear and the dough separates from the bowl. Sprinkle some flour on the beaten dough, cover it with a cotton cloth and leave it in a warm place to rise.

Making the filling:

To prepare the yummy filling, crush or grind the walnuts and pour some hot sweetened milk over them.

Heat up the honey until it liquefies. Add the honey and cinnamon to the walnuts and leave the filling to cool off. Add one or two eggs to the filling and mix thoroughly.

Putting the things together:

Potica is a roll up dessert. Roll out the dough ½ cm thick and spread it with the warm filling. Roll tightly and put it in a buttered mould.

Leave the potica to rise slowly for up to 6h in a warm room, although it will also rise during baking. Before putting it in, preheat the oven to 180°C or 355°F, spread the potica with a whisked egg to make it shine – use a cooking brush.

Bake:

It's time to bake it for an hour. When you will see the golden crust, means it's baked.

Leave it in the mould for another 15 minutes to cool off. Sprinkle the potica with icing sugar if desired to make it look and taste even sweeter and more delicious.

Different ingredients can be used for the filling: poppy seeds, ground carob beans, tarragon with cottage cheese, or just raisins as seen in the picture below.



VANILLA CROISSANTS (COOKES)

Vanilla croissants are among the most famous and most traditional Christmas cakes ...

... you will definitely conjure up a real Christmas atmosphere if you bake them yourself and the smell of vanilla and pastries will fill every corner of your home.

Ingredients:

- 160 g butter
- 50 g of powdered sugar
- 70 g of ground walnuts
- 200 g of plain flour
- 3 tablespoons vanilla sugar



Preparation:

Knead the sifted flour, powdered sugar and butter into a smooth mass.

Add the walnuts and knead the dough again quickly. We form a ball, which we place for approx. 30 minutes in the cold.

From the mass we then form balls, which we roll out so as to obtain small rolls, which are slightly narrower at the end.

From the rolls, form croissants and place them on a baking tray.

Bake the croissants in a preheated oven for about 10 minutes at approx. 200 ° C.

While still warm, take the croissants out of the baking dish and roll them in vanilla sugar.

Tip:

The recipe is also suitable for children. Vanilla croissants are very popular with children. If you include children in the preparation or baking them will definitely be a very special experience for them.



SIMPLE MACHINE-MADE BISCUITS



Slovenians probably all know machine biscuits well, as our mothers and grandmothers often made us happy with them. They are prepared from simple home-made ingredients, with a pleasant taste of butter and lemon, and created to help them into their favorite hot beverage.

Ingredients

500 g flour (300 g soft, 200 g strong) or self-rising flour

0.25 bags of baking powder

200g softened butter (margarine)

120g of sugar

1 bag of vanilla sugar

finely grated lemon peel (to taste)

2 eggs



PREPARATION 45 min COOKING 15 min TOTAL 1 h 00 min

Sift the flour into a bowl and mix it with the sifted baking powder. Add eggs, sliced softened butter, sugar and lemon zest. Knead the ingredients with your hands into a soft but compact dough, which should rest in the cold for at least 15 minutes.

Preheat the oven to 180 degrees Celsius.

Line a low baking tray with baking paper and place a cookie cutter on the machine. Take a piece of dough and squeeze it on a lightly floured work surface with the help of a machine in a long strip.

Cut it into biscuits of the same length and place them on a prepared baking tray. Repeat the process until we run out of dough.

Bake the biscuits in a preheated oven for 10 to 15 minutes or until lightly browned.

Place the baked biscuits on a wire rack and allow to cool completely.

Store the chilled ones in a biscuit box that closes tightly, or offer them with a cup of any hot beverage.

BEVERAGE - CAPPUCCINO DRINK WITH EGG LIQUEUR

For special occasions, of course, you need to offer something special!

Ingredients

4 dl of water

5 tablespoons instant cappuccino powder

2 dl egg liqueur

1.25dl cream

4 teaspoons cocoa powder

PREPARATION 15 min COOKING 4 min TOTAL 19 min

We need 2 dl of egg liqueur for this recipe. We can buy it or prepare it ourselves. Place the saucepan with about 4 dl of water on the stove.

Wait for the water to almost boil, then set the saucepan aside and stir in the instant cappuccino powder. Whip the sweet cream firmly in a bowl with an electric mixer.

Prepare 4 tall glasses in which to pour egg liqueur.

Then pour the cappuccino drink into the glasses. To do this, put the upside-down spoon across the glass and slowly pour the cappuccino into the glass over the back of the spoon.

Garnish the drinks with sweet cream and sprinkle with cocoa powder. Serve the prepared drink.

